

**Los Angeles County Juvenile Halls  
Areas of Noncompliance<sup>1</sup>  
Corrections Standards Authority Inspection 2008-10**

<b>Title 15 Section</b>	<b>Regulation Text/ Detail of Noncompliance</b>	<b>Compliance Status 8/18/10</b>
§1460 (Frequency of Serving)	<i>“Food is served to minors on medical diets as prescribed by the attending physician”</i> Although physicians often prescribed medical diets (low sodium, high protein, no dairy...) there were no recipes or directions for the kitchen staff relating to these diets.	Registered Dietician and Food Service Consultant on staff as of 6/1/10.  Medical diets written and awaiting physician approval.
§1461 (Minimum Diet,)	<i>“ The minimum diet that is provided in the facility is based on the nutritional and caloric requirements found in the 1999-2002 Dietary Reference Intakes (DRI) of the Food and Nutrition Board, Institute of Medicine of the National Academies; the 2005 CA Daily Food Guide; and the 2000 Dietary Guidelines for Americans. ”</i> Inspector was unable to determine as nutritional information on food served to minors was not submitted for review, in spite of numerous requests.	Diet manual written, including breakdown of nutritional information as required. Submitted to Co. Nutritional Health Inspector for review.  Manual not yet in use.
§1462 (Therapeutic Diets <sup>2</sup> )	<i>Therapeutic diets ...are planned, prepared and served in consultation with a registered dietician (RD). There is a therapeutic diet manual that includes sample menus. The RD reviews and the responsible physician approves the diet manual annually.</i> There was no therapeutic manual for the inspector to review There was no registered dietician on staff to conduct reviews.	Registered Dietician and Food Service Consultant on staff as of 6/1/10.  Medical diets written and awaiting physician approval.
§1463 (Menus)	<i>1. “Menus provide a variety of foods...preventing repetitive meals”</i> Minors complained of too much ham on the menu during certain menu cycles.	1. New menus developed.

<sup>1</sup> As identified in the Nutritional Health Inspections conducted on 2/19/09 (Central JH), 2/26/09 (Los Padrinos JH) and 1/12/09 (Barry J. Nidorf JH) by Phil Dao, Environmental Health Inspector II.

<sup>2</sup> Referred to previously as “Medical Diets”

	<p>2. <i>“An RD approves menus before they are used”.</i> No RD on staff.</p> <p>3. <i>“Changes are noted on the menu and/or production worksheet when any meal that is served varies from the planned menu.”</i> Changes not noted.</p> <p>4. <i>“Menus, as planned and including changes, are retained for one year and evaluated by an RD at least annually”</i> No RD to evaluate</p>	<p>2. RD hired 6/1/10</p> <p>3. New menus include a more comprehensive list of approved substitutions and plan for noting when substitutions are made.</p> <p>4. RD hired 6/1/10</p>
<p>§1464 (Food Services Plan)</p>	<p><i>“There is a written food services plan that complies with the applicable sections of CalCode. A trained and experienced food services manager is employed or available to prepare a food services plan.”</i> Food service plan was outdated and incomplete. No trained and experienced food services manager on site.</p>	<p>Food service plan completed.</p> <p>Determination of compliance dependent upon review of practice.</p>